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UAE Drafts Technical Standard for Bread Seeks Comments

Report Categories:

FAIRS Subject Report

Grain and Feed

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Report Highlights:

This is an informal translation of a standard for bread drafted by the Emirates Authority for Standards & Metrology (ESMA) upon the request of the local Consumer Protection Committee. The WTO has not been notified of this standard since thus far it is only a domestic technical regulation. The standard aims at setting the conditions and requirements for the production of bread made of wheat flour. The original Arabic standard is attached.

General Information:

Disclaimer: This is an informal translation and is based on a *cursory* review of the subject announcement and therefore should not, under any circumstances, be viewed as a definitive reading of the regulation in question, or of its implications for U.S. agricultural export trade interests. In the event of a discrepancy or discrepancies between this translation and the complete regulation or announcement as published in Arabic, the latter shall prevail.

ATO Dubai Summary: The Emirates Authority for Standards & Metrology (ESMA) has recently released a draft standard for bread. According to UAE officials, this standard has been drafted upon the request of the UAE Consumer Protection Committee. It seeks to establish standards for the local production of bread and as such it is only a domestic technical regulation. For that reason, the WTO has not been notified of this standard, but it may be notified in the future if this draft develops into a full-fledged Gulf standard.

The standard is concerned with bread made with wheat flour only and it discusses the basic production conditions and requirements. It gives a description of the different types of bread, the ingredients, additives and leavening agents that may be used, and the packaging, transportation and labeling requirements.

ESMA is soliciting feedback on this standard from interested parties. The deadline to submit comments is two months from date of issuance which is August 10, 2009. Comments are to be sent via e-mail to ESMA to the following address: esma@esma.ae.

For More Information:

Should you require more information on the above, please do not hesitate to contact our office on the following:

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Begin Informal Translation of Text:

Emirates Authority for Standards Metrology (ESMA)

Preliminary Draft

Emirates Standards

UAE.S/FDS: 2009

Cereals and Cereal Products – Normal Bread

United Arab Emirates

ICS67.120.30

Foreword

Emirates Authority for Standardization & Metrology (ESMA) has a national responsibility for standardization activities. One of ESMA main functions is to issue Emirates Standards/Technical regulations through specialized technical committees (TCs).

ESMA through the technical program of committees TC: Technical committee for standard of food and agriculture products has prepared standard for “Cereals and Cereal Products – Normal Bread” issued after reviewing the national standards of Saudi Arabia, Egypt, Jordan, Syria, and Libya as references.

It has been approved as United Arab Emirates Technical Regulation by ESMA’s Board of Directors’ meeting No. (...) on .../.../....H, / .../2009 G.

Emirates Standards Preliminary Draft Conditions of Production of and Trading in Normal Bread

- **Field**

This Emirates standard is concerned with normal bread made of wheat flour and is not concerned

with other kinds of bread made of mixed flour nor bread made for specific nutritional purposes.

- **Complementary Standards**

UAE,S/GSO 21: Hygienic conditions in food factories and for those working in them.

UAE,S/GSO 9: Packaged food labels

UAE,S/GSO 150: Expiry periods of food items

UAE,S/GSO 1416: Packages used to transport food samples for analysis

UAE,S/GSO 1016: Microbiological limits for nutritional products

UAE,S/GSO 1885: Food packages – plastic bags

UAE,S/GSO 149: Un-bottled potable water

UAE,S/GSO 194: wheat flour

UAE,S/GSO 1392: wheat bran

UAE,S/GSO 991: vegetable ghee

UAE,S/GSO/CAC/ 210: edible vegetable oils

UAE,S/GSO/CAC 150: edible salt

UAE,S/GSO 148: white sugar

UAE,S/GSO 10: powdered milk

UAE,S/GSO 1751: baking powder

UAE,S/GSO 1308: baking yeast and dried inactive yeast

UAE,S/GSO 842: Microbiology - General Guide for the Enumeration of Yeasts and Moulds - Colony Count Technique at 25°

2/18 UAE,S/GSO/CAC 192: food additives (under accreditation)

- **Definitions**

Wheat flour: is the product of grinding wheat type (*Triticum Aestivum* L.) and (*Triticum durum* Desf.) or a combination of them.

Normal bread: is the product of baking, to a suitable degree, a fermented dough of wheat flour (item 3/1), water, and yeast or primarily any medium of fermentation. It may have any one or more of the additives referred to in this standard.

Flat bread (Lebanese):

It is normal bread with a circular form made up of two separate layers attached at the circumference.

Roll (baton) bread: is normal bread with a thin brownish crust and soft pulp with sponge consistency and half a circle dissection.

Sliced bread: normal bread rectangular in form with a thin brownish outer crust and a soft pulp with sponge consistency.

Iranians and Afghani bread: normal bread circular or semi-circular in form made up of two attached layers with holes on its upper layer.

Brown bread: normal bread (items 3/3, 3/4, or 3/5) a by-product of using wheat flour with extraction

degree of not less than 85%.

Bread crust: it is the outer surface of the loaf of bread and it comprises all the brown parts that form during baking

Bread pulp: it is bread having its crust removed.

Foreign substances: any substance which is not part of the original product; they include dust, pebbles, sand, any metallic or glass contaminants, contaminants of animal origin, dead insects and their part or one of their phases of development, or residues of rodents.

- **Basic Conditions**

Production and packaging must comply with the hygienic conditions mentioned in standard (item) *(translator's comment: the item number has been left out in the original Arabic version. This is repeated in many cases below.)*

The product must be completely free of pork and its derivatives.

Flour used must comply with the Standards (item...)

Water used must comply with the Standards (item...)

Ingredients used must comply with the standard relevant to each one of them.

The product exhibited for trading must be free of any visible fungus growth on it.

The product must be free of the contamination of pathogenic microorganisms and their toxins.

It should be free of any foreign substance (item 3/10)

In case of white bread: wheat flour must have an extraction degree that is not less than 75%.

In case of brown bread: wheat flour used must have an extraction degree that does not exceed 85%.

It must be free of any kind of flour except wheat flour.

- **Descriptive Criteria**

5/1 It must be homogenous in color, shape, and volume for the same type with variation of $\pm 5\%$.

It must be free of lumps of flour or salt which signify that the ingredients have not been properly mixed.

The following ingredients may be added:

Edible salt according to the type of bread and it must not exceed 1.5% on the basis of dry weight.

Sugar according to the type of bread

Milk and its derivatives

Leavening agents and improvers – according to the type of bread – allowed in the Standard (item....) regarding bread.

Fungus depressants allowed in the Standards (item...) regarding bread.

Any additive or fortifications which have been decreed to be added according to special decrees announced by the official relevant departments

The moisture degree for the following types of bread after being baked and having reached room temperature should not exceed the following levels:

Lebanese bread	30% by weight
Roll bread	42% by weight
Sliced bread	35% by weight
Iranian bread	32% by weight
Afghani bread	32% by weight

Weights and selling prices for the different types of bread (item5/4) must be calculated on the basis of the weight of kilogram of bread (with an allowance of ± 15 grams) and according to the specifications decided by the relevant department.

• **Packaging and Transportation**

In packaging the bread, the following conditions must be adhered to:

The packaging bags must be clean and dry and must not have been previously used and must not influence the characteristics of the bread

Bread must be packaged in polyethylene or paper bags that are strictly for food purposes.

Bread must be left to cool down to room temperature before being packaged.

Packaging of the bread for direct consumption must only be done in places designated for baking.

Food transportation means must not have been used to transport pesticides or other poisonous or harmful substances.

- **Labeling**

With due consideration to the standards regarding food labeling (item...) and food products expiration date (item...), baked food labels must clarify, in addition to the places where baking took place, the following items:

(Translator's comment: the numbering sequence seems to be faulty going back to item 3 when it should be 7)

3/1 Name of bakery

3/2 Type of bread

Weight of package content of bread at the time of packaging according to the table in item (four)
(translator's comment: item four does not contain a table in the original Arabic version)

the ingredients and additives other than wheat flour and water

Selling price and it may be clarified on a separate label (sticker).

Technical Terms

Pathogenic micro-organisms

Wheat grain (*Triticum aestivum* L.)

Yeast

Extraction degree

Metallic contaminants

Expiration date

Bread crust

Sponge consistency

Bread crumb *(translator's comment: bread pulp is more likely)*

Bests *(translator's comment: most probably pesticides)*

Fungus inhibitor

Improvers

Fortifications

Leavening agents *(translator's comment: this was left out)*

Fungus growth

References

- Saudi Standards no. (373/1983)
“Bread Made of Wheat and its Types”
- Egyptian Standard no. (1419/2006)
“Types of Bread”
- Jordanian Standard no. (19/2002)
“Cereals, Legumes, and Bread Products”
- Syrian Standard no. (473/1987)
“Bread”
- Libyan Standard no. (274/1983)
“Bread”
- OIML R 87/2004
Quality of Product in Prepackages International Recommendation